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✓
PRODUCTION AND MARKETING ADMINISTRATION
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Home

Y O U R F A M I L Y ' S F O O D
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For the Week of September 16, 1946

(Topics of the Week:

Community Canning Report

Thanksgiving Outlook

1947 Potato Goals

** Plentifuls

**(NOTE: In those areas affected by truckmen's and seamen's strikes, the portions of this script referring to plentiful foods should be checked locally.)

ANNOUNCER:

Time now for YOUR FAMILY'S FOOD...brought to
to you as a public service by Station _____,
in cooperation with the United States Department of Agriculture. And we have a visitor today from the Production & Marketing Administration office in _____. He's _____, the (assistant) State
(NAME)
Supervisor for _____. And what phase of
(STATE)
the family's food are you going to discuss today?

PMA:

Today I'm not going to discuss anything...I'm going to report on some of the community canning activities in nearby states here in the northeast.

ANNOUNCER:

Good. We've heard quite a bit about community canning and home canning in recent years. How are things going this year?

PMA:

Very well. Housewives are doing a wonderful job in preserving food for their families' winter meals. An example that comes to mind immediately is Pennsylvania, where 15,000 women have preserved about three million pounds of produce and fruits in 60 community centers. That, of course, is in addition to the many who put up millions of pounds in their own homes.

ANNOUNCER:

Could you tell us a little bit about community canning centers in general? I mean the why and how?

PMA:

Yes...Community canning centers are established to provide food preserving facilities which otherwise might not be available to the average housewife. I mean such things as pressure cookers and mechanical sealing devices to permit the use of tin cans. Another thing about community canning centers is that they enable groups of housewives to buy produce in larger amounts and accordingly cheaper, than otherwise. Then, too, expert supervision is available through the USDA, the state extension services and departments of education and so on.

ANNOUNCER:

How about the expenses involved? Does the Department of Agriculture pay for them?

PMA:

No...the expenses are met in a variety of ways. Local groups often contribute money. Sometimes a charge is made for using the plant. Sometimes as in Rhode Island, for example, the state legislature appropriates money. No, the Federal government has no direct funds for canning centers, but the Department of Agriculture does stand ready to give any technical help it can, and the Production & Marketing Administration does its bit to encourage and smooth the path for establishing such centers.

ANNOUNCER:

I see. Now I guess we can get down to cases. Tell us more about Pennsylvania's accomplishments.

PMA:

Well, as I said, there are about 60 canning centers operating in the Keystone state. The people of Wyoming county are very proud that they have five of the total, since this is a comparatively small county of about 17 thousand. Each of the five centers has a daily minimum processing capacity of two thousand pounds of raw produce, and together they account for about 15-thousand pounds each day of operation.

ANNOUNCER:

That sounds like a lot of food saving.

PMA: And money-saving! In Susquehanna county the Montrose community cannery is among the large ones in the state. This is used by about 500 housewives during the canning season, being open to the general public and schools. Some of the other larger centers are located in Herndon, Stroudsburg, and Lehman.

ANNOUNCER: Say, this community canning is quite a thing, isn't it? What was that you mentioned about Rhode Island?

PMA: In Rhode Island, you have a little different picture. This is mainly an industrial state. As I said, the legislature at one time appropriated 20-thousand dollars for community canning centers, although that was not done this year. In most cases, school kitchens were used during the summer months by local housewives, who brought their own produce, either from home gardens or markets, to be processed under supervision.

ANNOUNCER: Do they have any especially big center in Rhode Island?

PMA: They do have a unique venture, which couldn't properly come under the heading of community canning, I suppose but which does deserve recognition as a food preservation project.

ANNOUNCER: Now you've aroused my curiosity. What do you mean?

PMA: The Rhode Island Department of Social Welfare is operating a cannery at the state institutions in the town of Howard. They took a small, antiquated cannery and with the help of the USDA developed it into an efficient, modern plant. This plant now has capacity for handling all the food produced on institution farms as well as foods received by the State for distribution to school lunch programs, child care centers, and hospitals.

ANNOUNCER: I assume that the work is done by inmates of the state institutions.

PMA: Yes...In fact, the cannery work is often used as a therapeutic measure to give the inmates responsibility and experience in useful lines. Of course, operating costs are low, and these processed foods are offered to school lunch buyers for the cost of the tin can itself.

ANNOUNCER: That's really what you'd call double benefits.

PMA: Yes, especially since the majority of schools hospitals have no canning facilities of their own.

ANNOUNCER:

From the two examples you've reported, I'd say that this section of the country is doing very well on food preservation.

PMA:

And I'd agree with you. I also have some information from New Hampshire. In Portsmouth, the home demonstration agent this year conducted canning centers in the junior high school, and at Wentworth Acres, which was a housing development for Navy Yard workers and is now used by veterans who are attending the University. August was a busy month for these two canning centers. Then in Dover, there is a very complete center, which boasts very excellent equipment for canning corn in tin.

This one was sponsored by the city. Meantime, the New Hampshire department of education set up centers for use in vocational education. These centers were used by women in neighboring communities in several sections of the state.

ANNOUNCER:

Do you have an estimate of the amount of produce put up in New Hampshire?

PMA:

No...that isn't available yet, since they plan to run some of the canning centers into the fall. Another interesting thing is that they plan to can chicken during these later sessions.

ANNOUNCER: I suppose its almost impossible to get a true figure on the amount of food preserved in any given area, since so much is done at home and consequently not reported.

PMA: That's very true. But it seems to follow that the areas with the most active canning centers, also have greater amounts of home canning.

ANNOUNCER: Why is that?

PMA: Simply because the one stimulates the other. You see, in addition to making equipment available, most community canning centers also maintain information centers where housewives who run into canning difficulties at home can have their questions answered. Then, too, there are often demonstrations given to large groups, covering specific products.

ANNOUNCER: Apparently, the family food situation for the winter is in good hands.

PMA: Yes...and speaking of the family's food this winter, I have a report on the outlook for Thanksgiving.

ANNOUNCER: So soon? Let's hear it.

PMA: The turkey crop is of first interest for fall and winter holiday meals. And late reports indicate that production this year will be about

PMA: nine percent under last year.
(continued)

ANNOUNCER: Oh oh. There goes that drumstick.

PMA: Not at all. You see, the situation is not as bad as it seems. Last year, you may remember, a large share of the turkey supply was sent to the armed forces. This year, the gobblers will be for civilians so everyone will get a share of the Thanksgiving bird. Then again, we're going to be far ahead of the prewar years. Right here in the northeast, every state has more turkeys in production this year than during the years 1938 to 1942, with the single exception of Maine.

ANNOUNCER: How about the cranberries...they've been sort of scarce in recent years.

PMA: It looks as if we're in for a real cranberry boom this year. The national crop is running more than 20 percent above last year's harvest.

ANNOUNCER: That is good news.

PMA: And of course the big cranberry-producing areas are right here in the northeast. The New Jersey crop is up almost 50 percent, and the Massachusetts harvest will probably be about 12 percent above last year. As you know, Massachusetts is the leading cranberry state, and normally produces about two-thirds of

PMA:
(continued)

the nation's crop. Total national production is estimated at nearly 800 million pounds.

ANNOUNCER:

You know, _____, there's just one thing that worries me amid all this cranberry flood. That's the old rule about a pound of sugar for a pound of cranberries...

PMA:

Needless to say, that rule is definitely out again this year. The recommendation from Department of Agriculture home economists is that whatever sweetening is available be used for cranberries. For example, they suggest a delicious uncooked cranberry relish that goes well with either meat or poultry. And it's very easy to remember, because all the measurements are in ones.

ANNOUNCER:

I'll bet it starts with one pound of cranberries...

PMA:

Right. Then one orange. Next, one cup of either sugar, honey or corn syrup. Wash and drain the berries...also the orange, which is then cut into quarters so the seeds may be removed.

ANNOUNCER:

Now wait. One pound of berries, one orange, and one cup of sweetening. Wash the berries and orange. Cut the orange and remove the seeds. Do you peel the orange?

PMA:

No...leave the rind on. Now run the berries and quartered orange through the food chopper. Then add the sweetening and a little salt, and

PMA:
(continued)

presto! Relish which will keep in a covered jar in a cold place for two or three weeks. There are a couple of variations, too. You can add either one cup of chopped celery or one cup of chopped apples.

ANNOUNCER: Speaking of celery...isn't that a holiday-dinner ingredient too?

PMA: Yes...And all other dinners as well. Although I'm just old enough to remember when celery was a special holiday treat.

ANNOUNCER: What are the celery prospects?

PMA: Excellent. In fact, early-harvested celery this fall is expected to break all records. It is starting to reach the markets now, and will continue until early November.

ANNOUNCER: That sounds as if celery should be on the list of plentiful foods. Which brings us to the weekly list of plentiful. What's abundant this week?

PMA: In reporting on plentiful foods, I'd like to bring the lowly potatoes out of the list for a minute. Potato production this year is in excess of needs by between 60 and 70 million bushels. This excess won't necessarily be wasted, but most of it will go into less economical uses, such as alcohol and livestock

PMA:
(continued)

feed. But the Department of Agriculture is already looking ahead to 1947, and setting potato goals which should avoid any serious spud disorders next year.

ANNOUNCER:

Just how can that be done?

PMA:

Well, first the Department arranges the number of acres to be planted by individual farmers. The national goal has been set at 373 million bushels, or about 72 million below this year's expected production.

Only farmers who plant within their acreage allowances will be eligible for price-support in 1947.

ANNOUNCER:

Then in that way production will more nearly match needs, while at the same time established potato growers will have an equal pro-rata acreage distribution.

PMA:

Exactly. Of course, that's next year. Right now, we still have that surplus, and I'd like to urge housewives to use potatoes abundantly.

ANNOUNCER:

All right...what about sweet potatoes this week?

PMA: Sweets, too, are plentiful on most markets. And onions continue in good supply, thus offering a tasty addition to a great many dishes. Carrots by the way, are another crop which is unusually abundant here in the north-east.

ANNOUNCER: Say, speaking of carrots...what's the difference between topped and bunched carrots as a food buy?

PMA: Well, it once was that the topped carrots were the carrots which had been stored, and traditionally the housewife bought them only for stews and cooked dishes. The idea was that when the tops were on, then the carrots were fresher.

ANNOUNCER: Why do you say "it once was" that way?

PMA: Because now you'll find that most topped carrots are just as fresh as those with the greens still on. In fact, topped carrots offer greater nutritional value, pound for pound, than the bunched...and at considerably lower price.

ANNOUNCER: That's an interesting, and profitable thing to know. What else is plentiful?

PMA:

Tomatoes are still in good supply. And then for the fruits, apples and peaches are no the list.

ANNOUNCER:

Well, th anks very much for bringing us your notes and news affecting the family food picture. Friends, you've been listening to _____ of the _____ office of the Department of Agriculture's Production & Marketing Administration.

